

## Mastercote System

The Mastercote system is designed for spraying liquified products at temperatures up to 98 Degrees C onto a range of bakery, patisserie and savoury items. It is ideal for the application of products such as glazes and egg wash onto tarts, flans, cakes, pastries and many other items. It is also suitable for spraying oils and emulsions onto bread or sponge tins, tray baking sheets and other product carrying mediums prior to baking.

The system is fitted with a spray gun with a wide range of nozzles available for fan, cone and circular spray depending on the application. Choice of nozzle and control of pressure ensures spray is confined to the work area, virtually eliminating mess and waste.

It must be connected to an oil free air compressor system with a maximum pressure of 40 psi. Free standing small dedicated compressors, either single or twin, run from a 13 amp electrical supply can be provided.

The 17 Litre stainless steel canister is fitted internally with a filter to inhibit particulates clogging the spray gun, it is robust and, providing it is cleaned and not misused, will give many years of trouble free service. A half size canister is also available





## Injectagel System

The Injectagel system is designed for the injection of fillings at temperature up to 98 Degrees C into a range of bakery, patisserie and savoury products. It is ideal for the injection of gelatine type fillings into pie products. It is also suitable for fruit purées into cakes and sponges; jams, custards and some cream products into doughnuts; savoury purees without particulates into pastry cases; hot cross bun topping, brine, sauces or any other free flowing liquid into jars or formers and many other applications such as lacing decoration on cakes.

Each system can be fitted with 4mm, 6mm or 8mm diameter needles depending on the application. It must be connected to an oil free air compressor system with a maximum pressure of 40 psi. Free standing small dedicated compressors, either single or twin, run from a 13 amp electrical supply can be provided.

The 17 Litre stainless steel canister is robust and, providing it is cleaned and not misused, will give many years of trouble free service. A half size canister is also available



DISTRIBUTED BY

Whilst we make every effort to keep our literature up to date we reserve the right to change specifications without notice.

[reachfoodsystems.com](http://reachfoodsystems.com)

The New Works, Roughmoor Industrial Estate, Williton, Somerset TA4 4RF | t: +44 1984 635010 | e: [info@reachfoodsystems.com](mailto:info@reachfoodsystems.com)